Albert Mas

List of Publications by Year
in descending order

173	7,261	43973	74018
papers	citations	48 h-index	75 g-index

174	174	174	4635
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of fermentation temperature on the strain population of Saccharomyces cerevisiae. International Journal of Food Microbiology, 2003, 80, 47-53.	2.1	262
2	Analysis of yeast populations during alcoholic fermentation: A six year follow-up study. Systematic and Applied Microbiology, 2002, 25, 287-293.	1.2	217
3	Yeast population dynamics in spontaneous fermentations: comparison between two different wine-producing areas over a period of three years. Antonie Van Leeuwenhoek, 2001, 79, 345-352.	0.7	204
4	Effects of fermentation temperature and Saccharomyces species on the cell fatty acid composition and presence of volatile compounds in wine. International Journal of Food Microbiology, 2003, 85, 127-136.	2.1	202
5	Effect of fermentation temperature and culture media on the yeast lipid composition and wine volatile compounds. International Journal of Food Microbiology, 2008, 121, 169-177.	2.1	179
6	Real-Time Quantitative PCR (QPCR) and Reverse Transcription-QPCR for Detection and Enumeration of Total Yeasts in Wine. Applied and Environmental Microbiology, 2006, 72, 7148-7155.	1.4	177
7	Influence of the Timing of Nitrogen Additions during Synthetic Grape Must Fermentations on Fermentation Kinetics and Nitrogen Consumption. Journal of Agricultural and Food Chemistry, 2005, 53, 996-1002.	2.4	168
8	Nitrogen catabolite repression in during wine fermentations. FEMS Yeast Research, 2004, 4, 625-632.	1.1	148
9	Effect of pure and mixed cultures of the main wine yeast species on grape must fermentations. European Food Research and Technology, 2010, 231, 215-224.	1.6	135
10	Identification of acetic acid bacteria by RFLP of PCR-amplified 16S rDNA and 16S-23S rDNA intergenic spacer.. International Journal of Systematic and Evolutionary Microbiology, 2000, 50, 1981-1987.	0.8	125
11	Oenological consequences of sequential inoculation with non-Saccharomyces yeasts (Torulaspora) Tj ETQq1 1 0.784314 rgBT /Overlock wine production. European Food Research and Technology, 2015, 240, 999-1012.	1.6	116
12	Integration of transcriptomic and metabolic analyses for understanding the global responses of low-temperature winemaking fermentations. FEMS Yeast Research, 2006, 6, 1167-1183.	1.1	109
13	Effect of oenological practices on microbial populations using culture-independent techniques. Food Microbiology, 2008, 25, 849-856.	2.1	109
14	Analysis of microbial diversity and dynamics during wine fermentation of Grenache grape variety by high-throughput barcoding sequencing. LWT - Food Science and Technology, 2016, 72, 317-321.	2.5	107
15	Effects of copper exposure upon nitrogen metabolism in tissue cultured Vitis vinifera. Plant Science, 2000, 160, 159-163.	1.7	105
16	Fungal diversity in grape must and wine fermentation assessed by massive sequencing, quantitative PCR and DGGE. Frontiers in Microbiology, 2015, 6, 1156.	1.5	104
17	Effect of mixed culture fermentations on yeast populations and aroma profile. LWT - Food Science and Technology, 2012, 49, 8-13.	2.5	101
18	Determination of viable wine yeast using DNA binding dyes and quantitative PCR. International Journal of Food Microbiology, 2010, 144, 257-262.	2.1	94

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19	Acetic Acid Bacteria and the Production and Quality of Wine Vinegar. Scientific World Journal, The, 2014, 2014, 1-6.	0.8	93
20	Comparison of Fermentation and Wines Produced by Inoculation of Hanseniaspora vineae and Saccharomyces cerevisiae. Frontiers in Microbiology, 2016, 7, 338.	1.5	91
21	Interaction between Hanseniaspora uvarum and Saccharomyces cerevisiae during alcoholic fermentation. International Journal of Food Microbiology, 2015, 206, 67-74.	2.1	88
22	The Interaction between Saccharomyces cerevisiae and Non-Saccharomyces Yeast during Alcoholic Fermentation Is Species and Strain Specific. Frontiers in Microbiology, 2016, 7, 502.	1.5	86
23	Application of molecular methods to demonstrate species and strain evolution of acetic acid bacteria population during wine production. International Journal of Food Microbiology, 2005, 102, 295-304.	2.1	85
24	Production of melatonin by Saccharomyces strains under growth and fermentation conditions. Journal of Pineal Research, 2012, 53, 219-224.	3.4	82
25	Diversity and evolution of non-Saccharomycesyeast populations during wine fermentation: effect of grape ripeness and cold maceration. FEMS Yeast Research, 2006, 6, 102-111.	1.1	80
26	Population dynamics of acetic acid bacteria during traditional wine vinegar production. International Journal of Food Microbiology, 2010, 138, 130-136.	2.1	76
27	Determination of major volatile compounds during the production of fruit vinegars by static headspace gas chromatographyâ€“mass spectrometry method. Food Research International, 2011, 44, 259-268.	2.9	72
28	Identification and quantification of acetic acid bacteria in wine and vinegar by TaqManâ€“MGB probes. Food Microbiology, 2010, 27, 257-265.	2.1	70
29	The yeastStarmerella bacillaris(synonymCandida zemplinina) shows high genetic diversity in winemaking environments. FEMS Yeast Research, 2015, 15, fov045.	1.1	70
30	Molecular analysis of yeast population dynamics: Effect of sulphur dioxide and inoculum on must fermentation. International Journal of Food Microbiology, 1998, 41, 169-175.	2.1	67
31	Biomass production and alcoholic fermentation performance of Saccharomyces cerevisiae as a function of nitrogen source. FEMS Yeast Research, 2012, 12, 477-485.	1.1	65
32	Application of molecular methods for the differentiation of acetic acid bacteria in a red wine fermentation. Journal of Applied Microbiology, 2004, 96, 853-860.	1.4	64
33	Monitoring ofSaccharomycesandHanseniasporapopulations during alcoholic fermentation by real-time quantitative PCR. FEMS Yeast Research, 2007, 7, 1340-1349.	1.1	64
34	Effect of fermentation temperature on microbial population evolution using culture-independent and dependent techniques. Food Research International, 2010, 43, 773-779.	2.9	64
35	Effect of Organic Acids and Nitrogen Source on Alcoholic Fermentation:Â Study of Their Buffering Capacity. Journal of Agricultural and Food Chemistry, 2003, 51, 916-922.	2.4	61
36	Bioactive Compounds Derived from the Yeast Metabolism of Aromatic Amino Acids during Alcoholic Fermentation. BioMed Research International, 2014, 2014, 1-7.	0.9	61

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37	Nitrogen Preferences during Alcoholic Fermentation of Different Non-Saccharomyces Yeasts of Oenological Interest. Microorganisms, 2020, 8, 157.	1.6	61
38	Enumeration and detection of acetic acid bacteria by real-time PCR and nested PCR. FEMS Microbiology Letters, 2006, 254, 123-128.	0.7	60
39	Effect of growth temperature on yeast lipid composition and alcoholic fermentation at low temperature. European Food Research and Technology, 2011, 232, 517-527.	1.6	60
40	Volatile compounds in red wine vinegars obtained by submerged and surface acetification in different woods. Food Chemistry, 2009, 113, 1252-1259.	4.2	59
41	Effect of low-temperature fermentation on yeast nitrogen metabolism. World Journal of Microbiology and Biotechnology, 2007, 23, 809-815.	1.7	58
42	Microbial Terroir in Chilean Valleys: Diversity of Non-conventional Yeast. Frontiers in Microbiology, 2016, 7, 663.	1.5	57
43	Effect of inoculation on strawberry fermentation and acetification processes using native strains of yeast and acetic acid bacteria. Food Microbiology, 2013, 34, 88-94.	2.1	56
44	The production of aromatic alcohols in non-Saccharomyces wine yeast is modulated by nutrient availability. Food Microbiology, 2018, 74, 64-74.	2.1	56
45	Effect of barrel design and the inoculation of Acetobacter pasteurianus in wine vinegar production. International Journal of Food Microbiology, 2010, 141, 56-62.	2.1	54
46	Yeast Biodiversity from DOQ Priorat Uninoculated Fermentations. Frontiers in Microbiology, 2016, 7, 930.	1.5	54
47	Evaluation of antioxidant activity and total phenols index in persimmon vinegars produced by different processes. LWT - Food Science and Technology, 2011, 44, 1591-1596.	2.5	52
48	Proteomic evolution of a wine yeast during the first hours of fermentation. FEMS Yeast Research, 2008, 8, 1137-1146.	1.1	51
49	Genomic and Transcriptomic Basis of Hanseniaspora vineae's Impact on Flavor Diversity and Wine Quality. Applied and Environmental Microbiology, 2019, 85, .	1.4	51
50	Sealing and Storage Position Effects on Wine Evolution. Journal of Food Science, 2002, 67, 1374-1378.	1.5	50
51	New PCR-based methods for yeast identification. Journal of Applied Microbiology, 2004, 97, 792-801.	1.4	50
52	Application of molecular methods for routine identification of acetic acid bacteria. International Journal of Food Microbiology, 2006, 108, 141-146.	2.1	50
53	Vitality enhancement of the rehydrated active dry wine yeast. International Journal of Food Microbiology, 2008, 126, 116-122.	2.1	49
54	Melatonin Reduces Oxidative Stress Damage Induced by Hydrogen Peroxide in Saccharomyces cerevisiae. Frontiers in Microbiology, 2017, 8, 1066.	1.5	49

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55	Analysis of several methods for the extraction of high quality DNA from acetic acid bacteria in wine and vinegar for characterization by PCR-based methods. International Journal of Food Microbiology, 2008, 128, 336-341.	2.1	48
56	Identification of yeast and acetic acid bacteria isolated from the fermentation andÂacetification of persimmon (Diospyros kaki). Food Microbiology, 2012, 30, 98-104.	2.1	48
57	Early transcriptional response of wine yeast after rehydration: osmotic shock and metabolic activation. FEMS Yeast Research, 2007, 7, 304-316.	1.1	47
58	Effect of lipid supplementation upon Saccharomyces cerevisiae lipid composition and fermentation performance at low temperature. European Food Research and Technology, 2009, 228, 833-840.	1.6	47
59	Changes of volatile compounds in wine vinegars during their elaboration in barrels made from different woods. Food Chemistry, 2010, 120, 561-571.	4.2	46
60	De Novo Synthesis of Benzenoid Compounds by the Yeast Hanseniaspora vineae Increases the Flavor Diversity of Wines. Journal of Agricultural and Food Chemistry, 2016, 64, 4574-4583.	2.4	46
61	The acute toxicity and teratogenicity of nickel in pregnant rats. Toxicology, 1985, 35, 47-57.	2.0	45
62	Low Temperature Alcoholic Fermentations in High Sugar Concentration Grape Musts. Journal of Food Science, 2002, 67, 268-273.	1.5	44
63	Monitoring of Saccharomyces cerevisiae, Hanseniaspora uvarum, and Starmerella bacillaris (synonym) Tj ETQq1 1 0.784314 rgBT /Ove International Journal of Food Microbiology, 2014, 191, 1-9.	2.1	43
64	Application of culture culture-independent molecular biology based methods to evaluate acetic acid bacteria diversity during vinegar processing. International Journal of Food Microbiology, 2008, 126, 245-249.	2.1	42
65	Effect of the nitrogen source on the fatty acid composition of Saccharomyces cerevisiae. Food Microbiology, 2003, 20, 255-258.	2.1	40
66	Uptake of 67Cu by isolated human trophoblast cells. Biochimica Et Biophysica Acta - Molecular Cell Research, 1992, 1135, 123-128.	1.9	38
67	HPLC determination of amino acids with AQC derivatization in vinegars along submerged and surface acetifications and its relation to the microbiota. European Food Research and Technology, 2008, 227, 93-102.	1.6	38
68	Sip18 hydrophilin prevents yeast cell death during desiccation stress. Journal of Applied Microbiology, 2012, 112, 512-525.	1.4	38
69	Sequential Inoculation of Native Non-Saccharomyces and Saccharomyces cerevisiae Strains for Wine Making. Frontiers in Microbiology, 2017, 8, 1293.	1.5	38
70	Analysis and direct quantification of Saccharomyces cerevisiae and Hanseniaspora guilliermondii populations during alcoholic fermentation by fluorescence in situ hybridization, flow cytometry and quantitative PCR. Food Microbiology, 2011, 28, 1483-1491.	2.1	37
71	The role of the membrane lipid composition in the oxidative stress tolerance of different wine yeasts. Food Microbiology, 2019, 78, 143-154.	2.1	37
72	Cellulose production and cellulose synthase gene detection in acetic acid bacteria. Applied Microbiology and Biotechnology, 2015, 99, 1349-1361.	1.7	35

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73	Saccharomyces and non-Saccharomyces Competition during Microvinification under Different Sugar and Nitrogen Conditions. Frontiers in Microbiology, 2016, 7, 1959.	1.5	35
74	Effect of chitosan and SO 2 on viability of Acetobacter strains in wine. International Journal of Food Microbiology, 2017, 246, 1-4.	2.1	35
75	Identification of acetic acid bacteria by restriction fragment length polymorphism analysis of a PCR-amplified fragment of the gene coding for 16S rRNA. Letters in Applied Microbiology, 2000, 31, 63-67.	1.0	34
76	Differentiation of acetic acid bacteria based on sequence analysis of 16Sâ€“23S rRNA gene internal transcribed spacer sequences. International Journal of Food Microbiology, 2011, 147, 217-222.	2.1	34
77	Acetic acid bacteria from biofilm of strawberry vinegar visualized by microscopy and detected by complementing culture-dependent and culture-independent techniques. Food Microbiology, 2015, 46, 452-462.	2.1	34
78	Microbiome dynamics during spontaneous fermentations of sound grapes in comparison with sour rot and Botrytis infected grapes. International Journal of Food Microbiology, 2018, 281, 36-46.	2.1	34
79	Eight cDNA encoding putative aquaporins in Vitis hybrid Richterâ€110 and their differential expression. Journal of Experimental Botany, 2001, 52, 1949-1951.	2.4	33
80	Resveratrol induces antioxidant defence via transcription factor Yap1p. Yeast, 2012, 29, 251-263.	0.8	33
81	Acetic acid bacteria isolated from grapes of South Australian vineyards. International Journal of Food Microbiology, 2014, 178, 98-106.	2.1	33
82	Application of molecular methods for analysing the distribution and diversity of acetic acid bacteria in Chilean vineyards. International Journal of Food Microbiology, 2007, 115, 348-355.	2.1	32
83	The effect of nitrogen addition on the fermentative performance during sparkling wine production. Food Research International, 2015, 67, 126-135.	2.9	32
84	Effect of yeast assimilable nitrogen on the synthesis of phenolic aroma compounds by Hanseniaspora vineae strains. Yeast, 2016, 33, 323-328.	0.8	32
85	Comparison of d-gluconic acid production in selected strains of acetic acid bacteria. International Journal of Food Microbiology, 2016, 222, 40-47.	2.1	32
86	Aromatic Amino Acid-Derived Compounds Induce Morphological Changes and Modulate the Cell Growth of Wine Yeast Species. Frontiers in Microbiology, 2018, 9, 670.	1.5	32
87	Diversity of acetic acid bacteria present in healthy grapes from the Canary Islands. International Journal of Food Microbiology, 2011, 151, 105-112.	2.1	31
88	Evaluation of representativity of the acetic acid bacteria species identified by culture-dependent method during a traditional wine vinegar production. Food Research International, 2013, 51, 404-411.	2.9	31
89	Genetic Causes of Phenotypic Adaptation to the Second Fermentation of Sparkling Wines in Saccharomyces cerevisiae. G3: Genes, Genomes, Genetics, 2017, 7, 399-412.	0.8	31
90	Analysis of low temperature-induced genes (LTIG) in wine yeast during alcoholic fermentation. FEMS Yeast Research, 2012, 12, 831-843.	1.1	28

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91	A Rapid Method for Selecting Non-Saccharomyces Strains with a Low Ethanol Yield. Microorganisms, 2020, 8, 658.	1.6	28
92	Effects of Copper Exposure in Tissue CulturedVitisvinifera. Journal of Agricultural and Food Chemistry, 1999, 47, 2519-2522.	2.4	25
93	Viable and culturable populations of Saccharomyces cerevisiae , Hanseniaspora uvarum and Starmerella bacillaris (synonym Candida zemplinina) during Barbera must fermentation. Food Research International, 2015, 78, 195-200.	2.9	25
94	Melatonin and Other Tryptophan Metabolites Produced by Yeasts: Implications in Cardiovascular and Neurodegenerative Diseases. Frontiers in Microbiology, 2015, 6, 1565.	1.5	25
95	Geographical Origin Has a Greater Impact on Grape Berry Fungal Community than Grape Variety and Maturation State. Microorganisms, 2019, 7, 669.	1.6	25
96	The role ofGAP1gene in the nitrogen metabolism ofSaccharomyces cerevisiaeduring wine fermentation. Journal of Applied Microbiology, 2009, 107, 235-244.	1.4	24
97	Nitrogen modulation of yeast fitness and viability during sparkling wine production. Food Microbiology, 2016, 54, 106-114.	2.1	24
98	Melatonin Minimizes the Impact of Oxidative Stress Induced by Hydrogen Peroxide in Saccharomyces and Non-conventional Yeast. Frontiers in Microbiology, 2018, 9, 1933.	1.5	24
99	Effect of active dry wine yeast storage upon viability and lipid composition. World Journal of Microbiology and Biotechnology, 2008, 24, 2555-2563.	1.7	22
100	Analysis of the NCR Mechanisms in Hanseniaspora vineae and Saccharomyces cerevisiae During Winemaking. Frontiers in Genetics, 2018, 9, 747.	1.1	22
101	Enhancing yeast cell viability after dehydration by modification of the lipid profile. World Journal of Microbiology and Biotechnology, 2011, 27, 75-83.	1.7	21
102	Effect of ammonium and amino acids on the growth of selected strains of Gluconobacter and Acetobacter. International Journal of Food Microbiology, 2017, 242, 45-52.	2.1	21
103	A new simplified AFLP method for wine yeast strain typing. LWT - Food Science and Technology, 2010, 43, 1480-1484.	2.5	20
104	Contribution of yeast and base wine supplementation to sparkling wine composition. Journal of the Science of Food and Agriculture, 2016, 96, 4962-4972.	1.7	20
105	Effects of melatonin and tryptophol addition on fermentations carried out by Saccharomyces cerevisiae and non-Saccharomyces yeast species under different nitrogen conditions. International Journal of Food Microbiology, 2019, 289, 174-181.	2.1	20
106	Binding, uptake and efflux of 65Zn by isolated human trophoblast cells. Biochimica Et Biophysica Acta - Molecular Cell Research, 1991, 1092, 35-38.	1.9	19
107	The Influence of Zinc-Binding Ligands in Fetal Circulation on Zinc Clearance Across the In Situ Perfused Guinea Pig Placenta. Journal of Nutrition, 1991, 121, 338-344.	1.3	19
108	Acetobacter malorum and Acetobacter cerevisiae identification and quantification by Real-Time PCR with TaqMan-MGB probes. Food Microbiology, 2013, 36, 30-39.	2.1	19

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109	The metabolism of metals in rat placenta. Biological Trace Element Research, 1988, 18, 191-199.	1.9	18
110	Quantification of the expression of reference and alcohol dehydrogenase genes of some acetic acid bacteria in different growth conditions. Journal of Applied Microbiology, 2009, 106, 666-674.	1.4	18
111	Role of Mitochondrial Retrograde Pathway in Regulating Ethanol-Inducible Filamentous Growth in Yeast. Frontiers in Physiology, 2017, 8, 148.	1.3	17
112	Transcriptomic Insights into the Effect of Melatonin in Saccharomyces cerevisiae in the Presence and Absence of Oxidative Stress. Antioxidants, 2020, 9, 947.	2.2	17
113	Acetic Acid Bacteria. , 2009, , 31-46.		16
114	Preparation of a pure inoculum of acetic acid bacteria for the selective conversion of glucose in strawberry purÃ©e into gluconic acid. Food and Bioproducts Processing, 2015, 96, 35-42.	1.8	16
115	Effect of Several Nutrients and Environmental Conditions on Intracellular Melatonin Synthesis in Saccharomyces cerevisiae. Microorganisms, 2020, 8, 853.	1.6	16
116	Acetobacter strains isolated during the acetification of blueberry (Vaccinium corymbosum L.) wine. Letters in Applied Microbiology, 2013, 57, 227-232.	1.0	15
117	Editorial: Non-conventional Yeast in the Wine Industry. Frontiers in Microbiology, 2016, 7, 1494.	1.5	15
118	Taking Advantage of Natural Biodiversity for Wine Making: The WILDWINE Project. Agriculture and Agricultural Science Procedia, 2016, 8, 4-9.	0.6	15
119	GqqA, a novel protein in Komagataeibacter europaeus involved in bacterial quorum quenching and cellulose formation. Microbial Cell Factories, 2016, 15, 88.	1.9	15
120	The role of nitrogen uptake on the competition ability of three vineyard Saccharomyces cerevisiae strains. International Journal of Food Microbiology, 2017, 258, 1-11.	2.1	15
121	Acetic acid bacteria in grape must. Acetic Acid Bacteria, 2013, 2, 4.	1.0	14
122	The stressâ€activated protein kinase Hog1 develops a critical role after resting state. Molecular Microbiology, 2011, 80, 423-435.	1.2	13
123	Iron, zinc, and copper content in the tissues of the rat during pregnancy. Biological Trace Element Research, 1985, 8, 105-111.	1.9	12
124	Cytosolic copper-binding proteins in rat and mouse hepatocytes incubated continuously with Cu(II). Biochemical Journal, 1990, 268, 359-366.	1.7	12
125	Biomarkers for detecting nitrogen deficiency during alcoholic fermentation in different commercial wine yeast strains. Food Microbiology, 2013, 34, 227-237.	2.1	12
126	Strategies for microbiological control of the alcoholic fermentation in wines by exploiting the microbial terroir complexity: A mini-review. International Journal of Food Microbiology, 2022, 367, 109592.	2.1	12

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127	Effect of low temperature upon vitality of Saccharomyces cerevisiae phospholipid mutants. Yeast, 2012, 29, 443-452.	0.8	11
128	Effect of a Multistarter Yeast Inoculum on Ethanol Reduction and Population Dynamics in Wine Fermentation. Foods, 2021, 10, 623.	1.9	11
129	Technological process for production of persimmon and strawberry vinegars. International Journal of Wine Research, 0, , 55.	0.5	10
130	Determination of Dehydrogenase Activities Involved in D-Glucose Oxidation in Gluconobacter and Acetobacter Strains. Frontiers in Microbiology, 2016, 7, 1358.	1.5	10
131	Massive Sequencing: A New Tool for the Control of Alcoholic Fermentation in Wine?. Fermentation, 2018, 4, 7.	1.4	10
132	DISTRIBUTION AND KINETICS OF INJECTED NICKEL IN THE PREGNANT RAT. Clinical and Experimental Pharmacology and Physiology, 1986, 13, 91-96.	0.9	9
133	Selenite metabolism in rat and human blood. Biological Trace Element Research, 1988, 15, 97-110.	1.9	9
134	Role of glutathione in selenite binding by human plasma. Biological Trace Element Research, 1989, 20, 95-104.	1.9	9
135	Changes in Plasma Copper and Zinc during Rat Development. Neonatology, 1993, 64, 47-52.	0.9	9
136	Revalorization of strawberry surpluses by bio-transforming its glucose content into gluconic acid. Food and Bioproducts Processing, 2016, 99, 188-196.	1.8	9
137	Vinegars and Other Fermented Condiments. , 2017, , 577-591.		9
138	Glycolytic Proteins Interact With Intracellular Melatonin in Saccharomyces cerevisiae. Frontiers in Microbiology, 2019, 10, 2424.	1.5	9
139	Viability-PCR Allows Monitoring Yeast Population Dynamics in Mixed Fermentations Including Viable but Non-Culturable Yeasts. Foods, 2020, 9, 1373.	1.9	9
140	Effects of a Nickel Load upon the Concentration of Plasma Metabolites in Pregnant Rats. Gynecologic and Obstetric Investigation, 1986, 21, 193-197.	0.7	8
141	Response to acute nickel toxicity in rats as a function of sex. Biology of Metals, 1991, 4, 136-140.	1.1	8
142	Analysis of ribosomal RNA stability in dead cells of wine yeast by quantitative PCR. International Journal of Food Microbiology, 2018, 270, 1-4.	2.1	8
143	Evaluating the Effect of QIIME Balanced Default Parameters on Metataxonomic Analysis Workflows With a Mock Community. Frontiers in Microbiology, 2019, 10, 1084.	1.5	8
144	High-Throughput Sequencing Approach to Analyze the Effect of Aging Time and Barrel Usage on the Microbial Community Composition of Red Wines. Frontiers in Microbiology, 2020, 11, 562560.	1.5	8

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145	An approach for estimating the maximum specific growth rate of Gluconobacter japonicus in strawberry purÃ©e without cell concentration data. Biochemical Engineering Journal, 2016, 105, 314-320.	1.8	7
146	Oenological attributes of the yeast Hanseniaspora vineaeand its application for white and red winemaking. BIO Web of Conferences, 2019, 12, 02010.	0.1	7
147	Genetic and transcriptomic evidences suggest ARO10 genes are involved in benzenoid biosynthesis by yeast. Yeast, 2020, 37, 427-435.	0.8	7
148	Protective Effects of Melatonin on Saccharomyces cerevisiae under Ethanol Stress. Antioxidants, 2021, 10, 1735.	2.2	7
149	Cadmium and lead toxicity effects on zinc, copper, nickel and iron distribution in the developing chick embryo. Comparative Biochemistry and Physiology Part C: Comparative Pharmacology, 1985, 80, 185-188.	0.2	6
150	Draft Genome Sequence of Komagataeibacter europaeus CECT 8546, a Cellulose-Producing Strain of Vinegar Elaborated by the Traditional Method. Genome Announcements, 2015, 3, .	0.8	6
151	Vinegar. , 2016, , 418-423.		6
152	Determination of melatonin by a whole cell bioassay in fermented beverages. Scientific Reports, 2019, 9, 9120.	1.6	6
153	Melatonin and glycolytic protein interactions are related to yeast fermentative capacity. Food Microbiology, 2020, 87, 103398.	2.1	6
154	Qualitative Factor-Based Comparison of NMR, Targeted and Untargeted GC-MS and LC-MS on the Metabolomic Profiles of Rioja and Priorat Red Wines. Foods, 2020, 9, 1381.	1.9	6
155	Acetic Acid Bacteria. , 2011, , 227-255.		5
156	Effect of wood type and thickness on acetification kinetics in traditional vinegar production. International Journal of Wine Research, 2009, , 155.	0.5	4
157	Analysis of acetic acid bacteria by different culture-independent techniques in a controlled superficial acetification. Annals of Microbiology, 2013, 63, 393-398.	1.1	4
158	Changes on free amino acids during the alcoholic fermentation of strawberry and persimmon. International Journal of Food Science and Technology, 2015, 50, 48-54.	1.3	4
159	Effect of transient thermal shocks on alcoholic fermentation performance. International Journal of Food Microbiology, 2020, 312, 108362.	2.1	4
160	Effects of an Acute Administration of Nickel Upon Blood Glucose Compartmentation in Pregnant Rats. Archives Internationales De Physiologie Et De Biochimie, 1985, 93, 1-5.	0.2	3
161	Respiratory Toxicity of Copper. Environmental Health Perspectives, 1994, 102, 339.	2.8	3
162	Draft Genome Sequences of Gluconobacter cerinus CECT 9110 and Gluconobacter japonicus CECT 8443, Acetic Acid Bacteria Isolated from Grape Must. Genome Announcements, 2016, 4, .	0.8	3

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163	Acetic Acid Bacteria. , 2017, , 43-64.		3
164	Wine â˜†. , 2017, , 598-598.		3
165	Nickel fixation rat plasma and 21-day placental homogenates. Archives Internationales De Physiologie Et De Biochimie, 1986, 94, 7-10.	0.2	2
166	Nickel binding by isolated human trophoblast cells. Research Communications in Chemical Pathology and Pharmacology, 1990, 67, 271-8.	0.2	2
167	Effect of an acute injection of nickel upon essential metal homeostasis in the rat. Influence of sex and pregnancy. Biological Research in Pregnancy and Perinatology, 1986, 7, 66-70.	0.1	1
168	Enumeration and detection of acetic acid bacteria by real-time PCR and nested PCR. FEMS Microbiology Letters, 2007, 267, 129-129.	0.7	0
169	Draft Genome Sequence of Acetobacter malorum CECT 7742, a Strain Isolated from Strawberry Vinegar. Genome Announcements, 2016, 4, .	0.8	0
170	Detrimental Effects of Acetic Acid Bacteria in Foods. , 2017, , 299-320.		0
171	Advances in Enumeration and Identification of Vinegar Cultures. , 2019, , 39-54.		0
172	Strawberry. , 2020, , 281-300.		0
173	Microbiological control of wine production. , 2022, , 239-258.		0